

Culinary Arts III Unleveled 724

Prerequisite Course: Culinary Arts II

This course introduces students to current culinary trends which include a variety of preparation methods. Topics include current developing trends such as adaptation of native/regional ingredients and preparation methods of a variety of contemporary cuisines. Practical experience in planning, techniques and procedures for culinary competition and exhibitions is explored. Emphasis is placed on menu planning, teamwork, plate design, flavor profiles, recipe development, nutrition, advanced knife/culinary skills, and professionalism. Upon completion, students should be able to apply knowledge of a variety of contemporary cuisines and apply competition/exhibition skills and standards in the kitchen laboratory.